

Amendments to the Specification

Please replace paragraph [0022] with the following amended paragraph:

Positioned within opening [[22]] 20 is a second elongated dough member 26 having a second preselected composition. The second preselected composition may be a cinnamon bun composition. The second elongated dough member is formed into a spiral configuration for nesting in the opening 20. The second elongated dough member 26 may be retained in the opening 20 by surface treatment such as by a sugar type coating thereon and/or by frictional forces between the first elongated dough member 14 and the second elongated dough member 26.

Please replace paragraph [0027] with the following amended paragraph:

Referring now to Figure 5, there is shown an embodiment 110 of the present invention which is similar to the embodiments 10, 50, 70 and 90 described above. There is provided a food 112 having a first elongated dough member 114 similar to the first elongated dough member 94 described above which may be of a pretzel dough composition and is in the configuration of a pretzel and forms the three openings 116, 118 and 120. The first elongated dough member 114 also has a first end 122 and a second end 124. In the embodiment 110 there is a second elongated dough member 128 similar to the second elongated dough member 108 described above and is positioned in the opening 120. The second elongated dough member 128 may be of the same composition as the first elongated dough member 114 or a different composition such as a cinnamon dough. The second elongated dough member 128 may, if desired be formed from a further elongation of the second end 124 of the first elongated dough member 114. In the embodiment 110 there is also provided a third elongated dough member [[108]] 126 which may be similar to the second elongated dough member 106. The third elongated dough member 126 which may be

of the same composition as the first elongated dough member 114 or a different composition such as a cinnamon dough. The third elongated dough member 126 may, if desired be formed from a further elongation of the first end 122 or the second end 124 of the first elongated dough member 114.

Please replace paragraph [0029] with the following amended paragraph:

Referring now to Figure 7, there is shown an embodiment 150 of the present invention which is similar to the embodiments 10, 50, 70, 90, 110 and 130 described above. There is provided a food product 152 having a first elongated dough member 154 similar to the first elongated dough member 134 described above which may be of a pretzel dough composition and is in the configuration of a pretzel and forms the three openings 156, 158 and 160. The first elongated dough member 154 also has a first end 162 and a second end 164. In the embodiment 150 there is a second elongated dough member 166 similar to the second elongated dough member 128 described above and is positioned in the opening 158. The second elongated dough member 166 may be of the same composition as the first elongated dough member 154 or a different composition such as a cinnamon dough. The second elongated dough member 166 may, if desired be formed from a further elongation of the second end 164 of the first elongated dough member 154. In the embodiment 150 there is also provided a third elongated dough member [[108]] 168 which may be similar to the second elongated dough member 106. The third elongated dough member 168 which may be of the same composition as the first elongated dough member 154 or a different composition such as a cinnamon dough. The third elongated dough member 168 may, if desired be formed from a further elongation of the first end 162 of the first elongated dough member 170 which may be similar to the second elongated dough member 166 and the third elongated dough member 168. The fourth elongated dough member 170 may be of the same composition as the first elongated dough member 154 or a different composition such as a cinnamon dough. The fourth elongated dough member 170 may, if desired be formed from a

further elongation of the first end 162 or the second end 164 of the first elongated dough member 114.